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FR GUIDE D'UTILISATION
CS NÁVOD K POUŽITÍ
DA BRUGERVEJLEDNING
DE BETRIEBSANLEITUNG
EN USER GUIDE
ES MANUAL DE UTILIZACIÓN
IT MANUALE D'USO
NL GEBRUIKSAANWIJZING
PT MANUAL DE UTILIZAÇÃO

# Four
# Trouba
# Ovn
# Backofen
# Oven
# Horno
# Forno
# Oven
# Forno

De Dietrich

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De Dietrich

FR 02
CS 16
DA 30
DE 44
EN 58
ES 72
IT 86
NL 100
PT 114

*Dear Customer,*

*You have just acquired a **DE DIETRICH** oven and we would like to thank you.*

*Our research teams have created this new generation of appliances for you. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.*

*Your new **DE DIETRICH** oven will blend harmoniously into your kitchen and perfectly combine cooking performance and ease of use. We wanted to offer you a product of excellence.*

*In the line of **DE DIETRICH** products, you will also find a wide range of cookers, hobs, ventilation hoods, dishwashers, and refrigerators, all of which can be built in and coordinated with your new **DE DIETRICH** oven.*

*Of course, in an ongoing effort to better satisfy your demands with regard to our products, our after-sales service department is at your disposal and ready to listen in order to respond to all of your questions and suggestions (contact information at the end of this booklet).*

*You can also log onto our site:*
***www.dedietrich-electromenager.com** where you will find our latest new ideas and useful additional information.*

*DE DIETRICH*
*Setting New Values*

www.dedietrich-electromenager.com

*As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.*

***Important:***
***Before installing and using your appliance, please read this Installation and Usage Guide carefully, as it will allow you to quickly familiarise yourself with its operation.***

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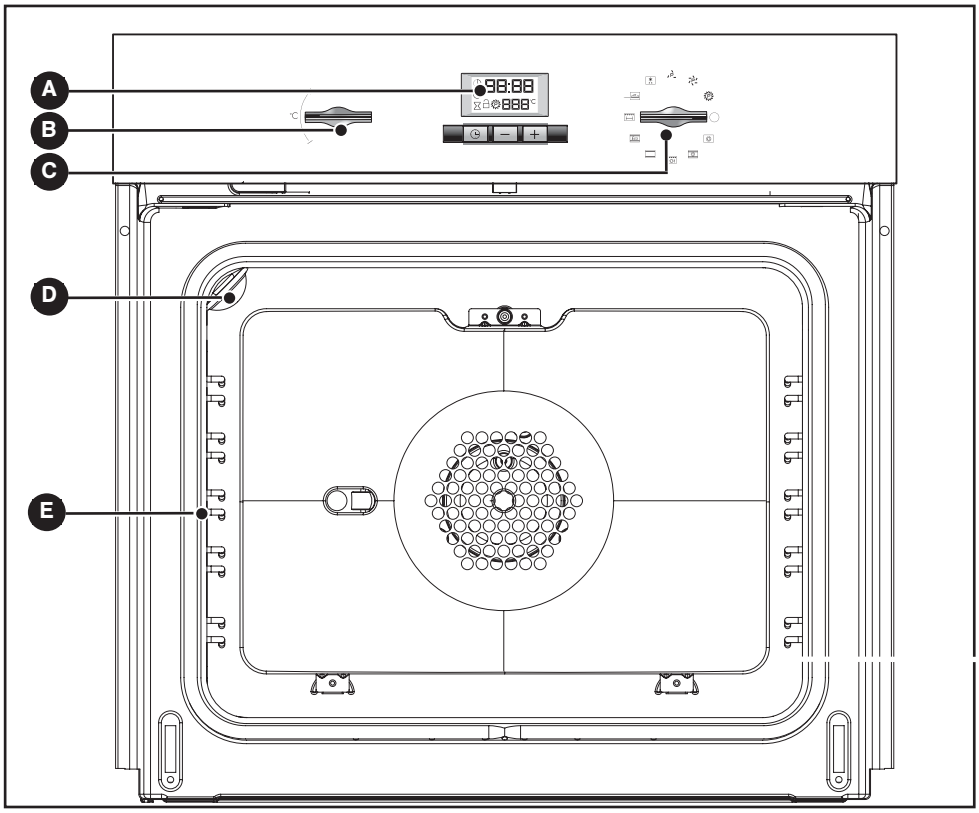
## • *INTRODUCTION TO YOUR OVEN*




- **A** Programmer
- **B** Temperature selector switch
- **C** Function selector switch
- **D** Light
- **E** Wire shelf supports

### *• Accessories*

Your appliance has two safety grids with handles, one with handles for a 45 mm dish, a Lissium pastry dish and a 45 mm dish.

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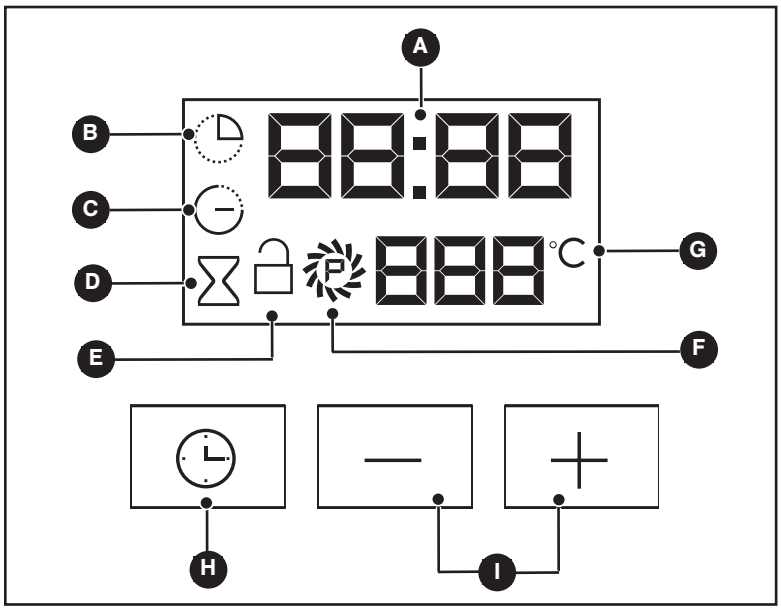
- ***INTRODUCTION TO THE PROGRAMMER***




**A** Time and cooking time display
**B** Cooking time indicator
**C** Cooking end time indicator
**D** Timer display
**E** Lock indicator
**F** Cleaning indicator
**G** Temperature display
**H** Selection button (cooking time and time)
**I** Time setting buttons

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## • *USING THE PROGRAMMER*

### • *How to set the time*

- When plugged in

The display flashes 12:00 (fig.1).

Set the time by pressing the + or - buttons (holding your finger on the button allows you to scroll through the numbers rapidly) (fig.2).

Example: 12:30

Press the " ⏲ " button to confirm.
The display stops flashing.

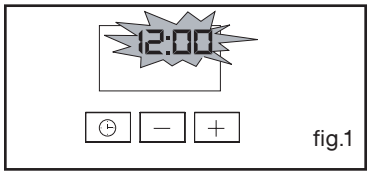

fig.1

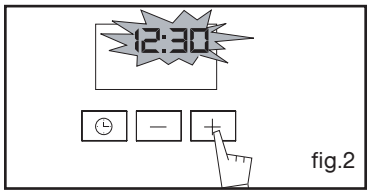

fig.2

- To set the time on the clock

The function selector switch must be in the 0 position (fig.1).

Press and hold the " ⏲ " button for a few seconds until the display starts flashing (fig.2), then release. Audible beeps indicate that it is now possible to set the time.

Adjust the clock setting with the + and - buttons (fig.3).

Press the " ⏲ " button to confirm (fig.4).

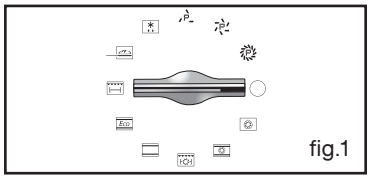
fig.1

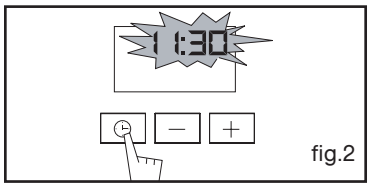

fig.2

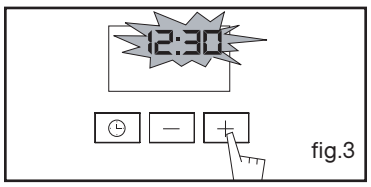

fig.3

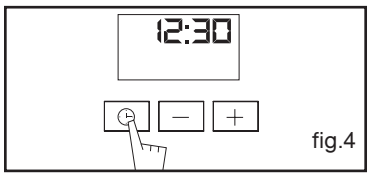

fig.4

***Warning***

***If there is no confirmation from the " ⏲ " button, the time is recorded automatically after a few seconds.***

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### • *Immediate cooking*

– The programmer should display only the time.

It should not be flashing (fig.1).

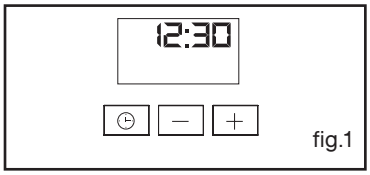

fig.1

Turn the function selector to the position of your choice.

Example: position (fig.2).

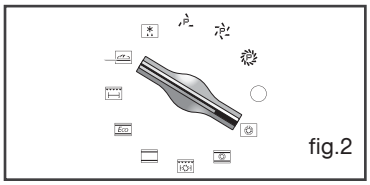
fig.2

Your oven recommends the optimal temperature for the chosen cooking mode.

It is, however, possible to adjust the temperature by pushing the selection lever towards **+** or **-** (fig.3).

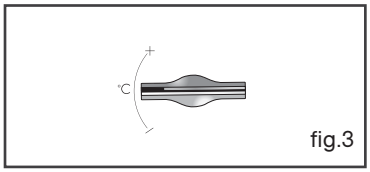
fig.3

**Place your dish in the oven** based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.

A series of beeps will sound when the oven reaches the selected temperature.
The temperature stops flashing.

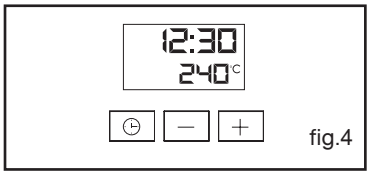

fig.4

To stop this heating, return the function selector to 0.

***Warning***
***After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.***

***Warning***
***All types of cooking are done with the door closed.***

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## • *PROGRAMMED COOKING*

***- Cooking with immediate start and programmed duration***

- Select the desired cooking mode and adjust the temperature (fig.1).

- Press the " " button until the cooking time indicator starts to flash .

The display flashes 0:00 to indicate that you can now adjust the setting (fig.2).

- Press the **+** or **-** buttons to set the desired time. Example: 30 mins cooking time (fig.3).
The cooking time is automatically recorded after a few seconds.
The cooking time display stops flashing.
The countdown of the cooking time begins immediately after it has been set.

**After these three steps, the oven heats up:**

A series of beeps will sound when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven turns off,

- the cooking time indicator and 00:00 both flash (fig.4),

- a series of beeps sounds for a few minutes. Press any button to stop the beeping.

The display shows the time once again when the function selector switch is returned to 0 (fig.5).

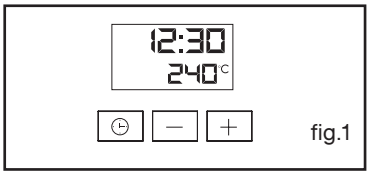

fig.1

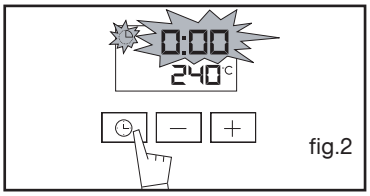

fig.2

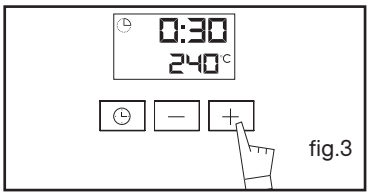

fig.3

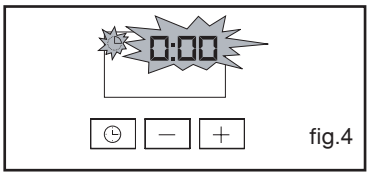

fig.4

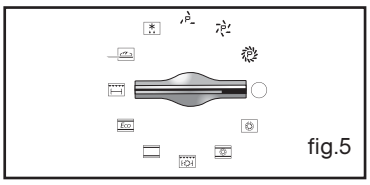
fig.5

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## • *PROGRAMMED COOKING*

### - *Cooking with delayed start and chosen cooking end time*

**Proceed as with programmed cooking.**

- After setting the cooking time, press the " " button until the end of cooking indicator flashes " ".

The display flashes to indicate that you can now adjust the setting (fig.1).

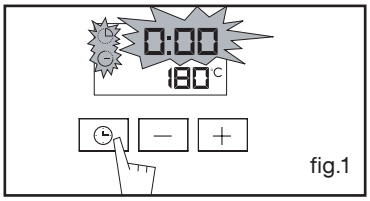

fig.1

- Press the **+** or **-** button to set the desired cooking end time.
Example: end of cooking at 13:00 (fig.2).

The cooking end time is automatically recorded after a few seconds.
The cooking end time display stops flashing.

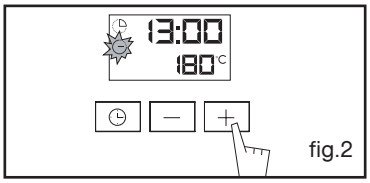

fig.2

**After these 3 steps, the oven heating is delayed so that cooking ends at 13:00.**

At the end of cooking (end of programmed time),

- the oven turns off,
- the cooking time indicator and 0:00 both flash (fig.3),
- a series of beeps sounds for a few minutes. Press any button to stop the beeping.

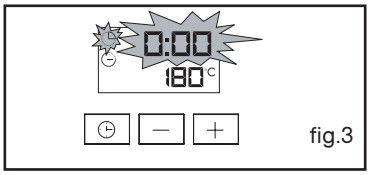

fig.3

The display shows the time once again when the function selector switch is returned to 0 (fig.4).

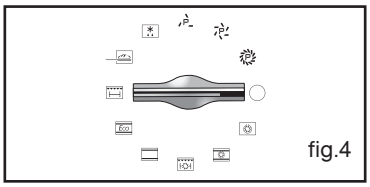
fig.4

The light inside the oven turns on when cooking starts and goes out when cooking stops.

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## • *USING THE TIMER FUNCTION*

- **Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.**
In this case, the timer display has priority over the clock display.
- Press the " ⏲ " button (fig.1) until the timer symbol begins flashing.
⧖ -> 0.00 and a small hourglass both flash.

- Adjust the chosen time by pressing the buttons **+** or **-** (fig.2)
- Press the button " ⏲ " to confirm, or wait for a few seconds.

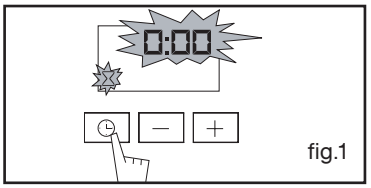

fig.1

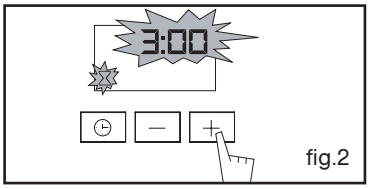

fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.
Once the time has expired, the timer emits a series of beeps to notify you.
Press any button to stop the beeping.

***Warning***
***It is possible to change or cancel the timer at any time.***

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*

**CIRCULATING HEAT**

(recommended temperature **180°C** min 35°C max 235°C)

- Cooking is by a heating element at the bottom of the oven and the oven fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- Recommended to retain moisture in white meat, fish, vegetables.

For cooking multiple items on up to 3 levels.

**COMBINED HEAT**

(recommended temperature **205°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements and by the fans.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a bit from the grill.
- Recommended for quiches, tarts, wet fruit tarts, placed preferebly in a terracotta dish.

**FAN GRILL + ROTISSERIE**

(recommended temperature **200°C** min 180°C max 230°C)

- Cooking controlled, alternately, by the upper element and by oven fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The spit keeps turning until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all poultry and spit roasts, to thoroughly cook legs and large cuts of beef. To keep fish steaks moist.

**CONVENTIONAL**

(recommended temperature **240°C** min 35°C max 275°C)

- Cooking done by the upper and lower elements.
- After preheating, you will cook most of your dishes, recommended for making sure white meat, fish, and vegetables stay moist.

*


**ECO**

(recommended temperature **200°C** min 35°C max 275°C)

- Cooking controlled by the upper and lower heating elements.
- This position allows for energy savings while preserving the quality of the cooking.
- The ECO position is used for energy label performance.
- All cooking is done **without preheating.**

**** Program(s) used to obtain the results indicated on the energy label in accordance with European standard EN 50304 and European Directive 2002/40/CE.***

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## EN 3 / OVEN COOKING MODES

**GRILL HIGH + ROTISSERIE**
(recommended position **4** - min 1 - max 4)

- Cooking done by the upper element.
- The grill on high setting covers the entire grid surface.
- Recommended for grilling chops, sausages, toast or prawns, placed on the grid.

**BREAD**
(recommended temperature **205°C** min 35°C max 275°C)

- Cooking sequence recommended for baking bread.
- After preheating, place the dough on the pastry dish - 2nd shelf support.
- Place a bowl of water at the botom of the oven to get a crusty and shiny crust.

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## • *PERFORM A PYROLYSIS*

### • *Immediate pyrolysis*

- Remove the grids and trays from the oven and clean any major spill residue.
- Check that the programmer is displaying the time of day and that it is not flashing (fig.1).

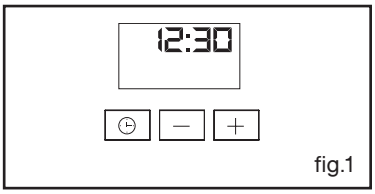

fig.1

You can choose 3 durations of pyrolysis:

pyrolysis lasting 1 hour 30 minutes.

pyrolysis lasting 1 hour 45 minutes.

pyrolysis lasting 2 hours.

- Turn the function selector to the desired pyrolysis setting.

Example: 1 hr 45 mins (fig.2).

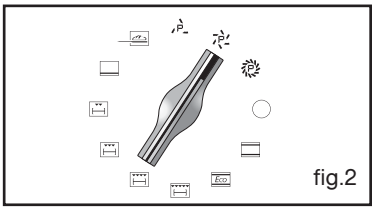
fig.2

When pyrolysis starts, the symbol displays in the programmer as well as the duration of the pyrolysis cycle (fig.3).

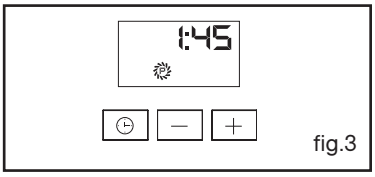

fig.3

The symbol displays in the programmer to indicate that the door is locked.
When pyrolysis finishes, 0:00 starts flashing as well as the symbol (fig.4).

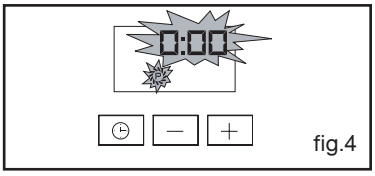

fig.4

To return to the time of day, set the function selector to stop (fig.5).

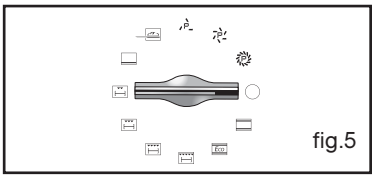
fig.5

- When the oven is cool, use a damp cloth to remove the white ashes.
The oven is clean and once again ready for the cooking cycle of your choice.

Notes: The cleaning temperature cannot be adjusted. During the pyrolysis cycle, the oven lighting is off. If your oven is not clean after a pyrolysis cycle, you waited too long before launching a cleaning cycle. Repeat the cycle.

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## • *PERFORM A PYROLYSIS*

### • *Delayed pyrolysis*

- Follow the instructions described in the section “Immediate pyrolysis”, then:

- Turn the function selector to the desired pyrolysis setting.

- Press the ⏲ button.
The end of cooking symbol flashes to indicate that it is now possible to set it (fig.1).

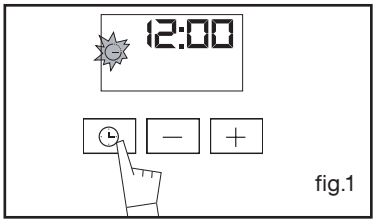

fig.1

- Press the + or - button to set the desired end time (fig.2).

Example: end of cooking at 18:00.

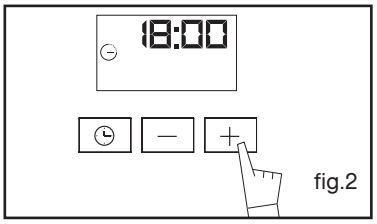

fig.2

- After tthese steps, the beginning of pyrolysis is delayed so that it finishes at 18:00.
When the pyrolysis cycle is over, return the function selector to stop.

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## • *SERVICE CALLS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1)*.

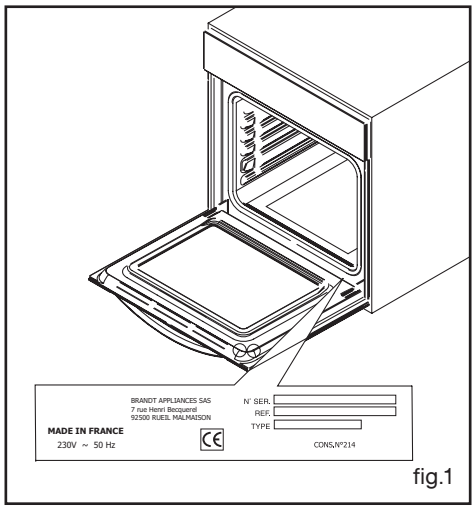


fig.1

***GENUINE REPLACEMENT PARTS***

During maintenance work, request that only ***certified genuine replacement parts are used.***

PIECE certifiée CONSTRUCTEUR

***** *Service provided by Brandt Customer Services, simplified shareholder company with capital of 25,000,000 Euros, 5/7 avenue des Béthunes, 95310 Saint Ouen l'Aumône - RCS Pontoise 440 303 303*

**Brandt Appliances** - simplified shareholder company with capital of 10,000,000 Euros RCS Nanterre 440,302,347.

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